

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/17/2015 **Business ID:** 104436FE
Business: TANNER'S BAR & GRILL

14337 METCALF
 OVERLAND PARK, KS 66223

Inspection: 77001218
Store ID:
Phone: 9136818313
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/17/15	11:00 AM	01:15 PM	2:15	0:15	2:30	0	
Total:			2:15	0:15	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i>	2-301.14(H) <i>P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD [Employee in kitchen dropped a paper item on the floor, picked it up, and discarded gloves. Employee then grabbed new gloves to put them on without a handwash before putting on new gloves. Corrected on-Site, COS, handwash]</i>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Plastic container and metal scrubber in handsink 1 of bar. 2nd handsink in bar used to hold outlet strip to charge phones.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	..	p
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Milk in walk in cooler (2 gallons) with no date on container. No one in establishment knew when the milk was opened. Kitchen staff, waitresses, bartender, owner were all asked, no one knew. NOT COS. In standing reach in cooler, cooked corn with no date on container. PIC stated he thought it was maybe cooked last Thursday, 3/12. COS discarded.]</i>						
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p
<i>Fail Notes</i>	3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In walk in cooler, raw shell unpasteurized eggs and container of raw chicken wings stored over raw beef.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes

- 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
[Containers of chips and nuts on cookline soiled with heavy food debris buildup. Utensils in drawer in back of kitchen soiled with food and dirt buildup. 6 metal pans stored as clean with old date marking sticker residue on surface. Visible food debris on blades of tomato slicer stored as clean.]*
- 4-702.11 *P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.
[No detectable chlorine concentration in dish machine per sanitizer strip used by both owner and inspector. Dishes actively being washed during inspection. Owner called maintenance. COS maintenance was able to get machine to work at 50ppm chlorine.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition.

.. p

Fail Notes

- 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
[In standing reach in cooler at end of cookline, containers of sliced and diced tomatoes with no dates on containers. PIC stated they were prepped the previous morning, over 24 hours prior. COS dated.
In reach in cooler under make table top, cooked roast beef in portioned bags with no date on bags or container. PIC stated it was prepped 3/15. COS dated.]*
- 3-501.18(A)(3) *P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.
[In walk in cooler, cooked taco meat with date of 12/20 on lid. PIC stated it was cooked 3/14. COS relabeled.]*

22. Time as a public health control: procedures and record.

.. .. p

Consumer Advisory

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

. . . . p . .

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.

. . . . p . .

26. Toxic substances properly identified, stored and used.

. . p

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Bucket of clear, pinkish liquid with no label and a rag in the liquid in the bucket. PIC stated it was sanitizer. COS labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Spray bottle of sanitizer stored on expo prep counter by steak knives and single use foil sheets. COS moved.]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

. . . . p . .

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

. . . . p . .

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

. . . . p . .

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

. . . . p . .

33. Approved thawing methods used.

. . . . p . .

34. Thermometers provided and accurate.

p

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.

p

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

p

This item has Notes. See Footnote 4 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.

p

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

. . . . p . .

Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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42. Utensils, equipment and linens: properly stored, dried and handled.

.. p

Fail Notes	4-903.11(A)	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Clean equipment stored on shelf covered in foil that is both coming up and is soiled with heavy food debris buildup. Clean lids stored in tubs soiled with heavy food debris buildup.]
	4-904.11(B)	Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [Spoon stored on expo line with lip contact surface up.]

43. Single-use and single-service articles: properly used.

p

44. Gloves used properly.

p

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

.. p

Fail Notes	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One plastic container stored as clean, with crack all the way through corner.]
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

.. p

Fail Notes	4-204.16	Beverage tubing (separation) Except for cold plates that are constructed integrally with an ice storage bin, BEVERAGE tubing and cold-plate BEVERAGE cooling devices may not be installed in contact with stored ice. [Cooling plate and tubing stored in direct contact with ice to be used for drinks in bar area.]
	4-501.11(B)	EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Seal to standing reach in freezer is not intact.]

46. Warewashing facilities: installed, maintained, and used; test strips.

p

This item has Notes. See Footnote 5 at end of questionnaire.

47. Non-food contact surfaces clean.

.. p

Fail Notes	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Interior of reach in freezer on cookline soiled with food and ice buildup.]
	4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Seals to reach in cooler under make table top on prep line soiled with food debris buildup. Standing reach in cooler at end of cookline soiled with food debris buildup on seals, interior, and exterior surfaces.]

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

p

This item has Notes. See Footnote 6 at end of questionnaire.

50. Sewage and waste water properly disposed.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Wall covering by exterior door is coming up. Wall behind covering is exposed sheetrock.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Food debris on floors of dry storage area. Food debris on counters holding boxes in expo area. Food debris on shelf under microwave in kitchen area. Food debris on make table top back where lid attaches.]</i>

54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

US Foods

Footnote 2

Notes:

Hot holding

In steam table top, cooked potatoes at 154F, corned beef at 168F, taco meat at 174F

Footnote 3

Notes:

Cold holding

in expo make table top, sliced tomato at 38F, commercial coleslaw at 38F

in standing reach in cooler on side of cookline, raw sausage at 40F, pulled pork at 41F, raw shrimp at 41F

in make table top, diced tomatoes at 40F, shredded lettuce at 43F, sliced tomatoes at 40F. In reach in cooler, roast beef at 42F

dredge for chicken in ice at 40F

in pizza make table top, cooked chicken at 40F, sausage at 42F

in walk in cooler, raw chicken at 40F, raw beef at 40F

frozen foods frozen solid

ambient of beer walk in cooler at 40F, no PHF

Footnote 4

Notes:

Contracted pest control, comes monthly

Footnote 5

Notes:

Strips in place for quat and chlorine.

Footnote 6

Notes:

Handsink in kitchen at 106F, handsink in ladies' toilet room at 102F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/17/2015 **Business ID:** 104436FE
Business: TANNER'S BAR & GRILL

14337 METCALF
OVERLAND PARK, KS 66223

Inspection: 77001218
Store ID:
Phone: 9136818313
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/17/15	11:00 AM	01:15 PM	2:15	0:15	2:30	0	
Total:			2:15	0:15	2:30	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/27/15

Inspection Report Number 77001218

Inspection Report Date 03/17/15

Establishment Name TANNER'S BAR & GRILL

Physical Address 14337 METCALF City OVERLAND PARK

Zip 66223

Additional Notes
and Instructions

Follow up scheduled for 3/27 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/17/2015 **Business ID:** 104436FE
Business: TANNER'S BAR & GRILL

14337 METCALF
OVERLAND PARK, KS 66223

Inspection: 77001218
Store ID:
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Total:			2:15	0:15	2:30	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product corn Qty 1 Units contai Value \$ 2.00

Description not dated, unsure of prep date.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A